



# Pork Salisbury Steak and Mash

with Mushroom Gravy and Apple Salad

35 Minutes



Ground Pork



Italian Breadcrumbs



Russet Potato



Gravy Spice Blend



Arugula and Spinach Mix



Gala Apple



Dijon Mustard



Mushrooms



White Wine Vinegar



Worcestershire Sauce



Chicken Broth Concentrate

HELLO WORCESTERSHIRE SAUCE

*This condiment gives food a savoury je ne sais quoi!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, vegetable peeler, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan

### Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Gravy Spice Blend	2 tbsp	4 tbsp
Arugula and Spinach Mix	56 g	113 g
Gala Apple	1	2
Dijon Mustard	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



### Start mushroom gravy

- Return the same pan (from step 2) to medium-high.
- Add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**.
- Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Sprinkle **Gravy Spice Blend** over **mushrooms**, then stir until coated, 30 sec.



### Start patties

- Meanwhile, add **pork**, **breadcrumbs**, **half the Dijon**, **half the Worcestershire sauce** and **¼ tsp salt** to a medium bowl. Season with **pepper**, then combine.
- Form **pork mixture** into **2 equal-sized, 1-inch-thick patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Cook until golden-brown, 3-4 min per side. (**NOTE:** It's okay if patties don't cook all the way through in this step.)
- Transfer **patties** to a plate.



### Finish gravy and patties

- Gradually whisk **¾ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining Worcestershire sauce** into the pan with **mushrooms** until combined.
- Return **patties** to the pan and bring **gravy** to a simmer. Once simmering, reduce heat to medium. Cover and cook, stirring occasionally and flipping **patties** halfway through, until cooked through, 3-4 min. **\*\* (TIP:** Add water, 1 tbsp at a time, if gravy reduces too much!)
- Season with **salt** and **pepper**, to taste.



### Make vinaigrette and prep

- Meanwhile, add **vinegar**, **remaining Dijon**, **½ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Core, then cut **apple** into ¼-inch slices. Add **apples** to **vinaigrette**, then toss to coat.
- Quarter **mushrooms**.



### Finish and serve

- Add **arugula and spinach** to the bowl with **apples and vinaigrette**, then toss to combine.
- Divide **mash** and **patties** between plates, then spoon **mushroom gravy** over top.
- Serve **salad** alongside.

## Dinner Solved!